

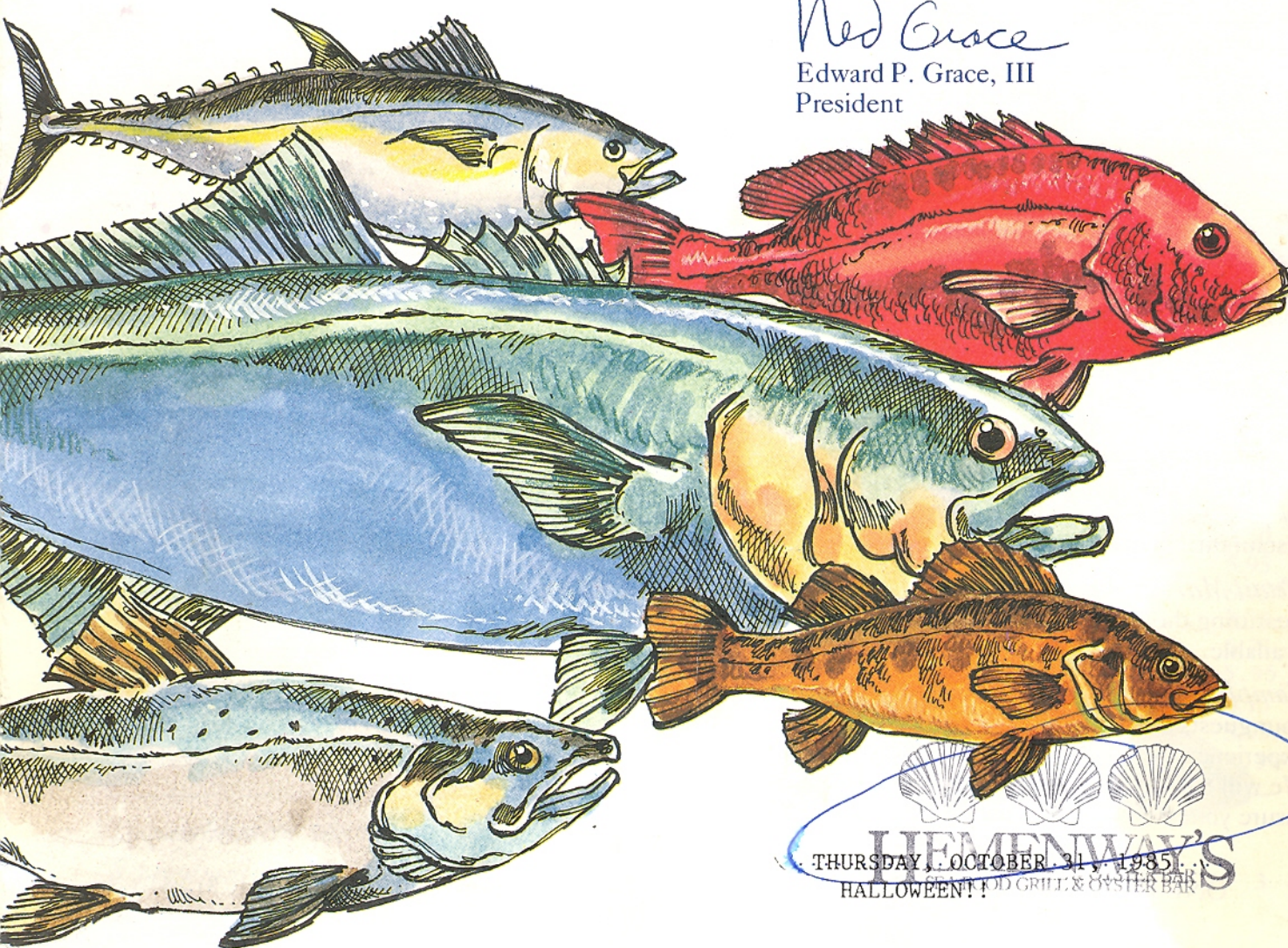
HEMENWAY'S

SEA FOOD GRILL & OYSTER BAR

Charles Martin Hemenway (1886-1964) was an avid sportsman and fisherman; and in business, he was a pioneer in entrepreneurial spirit. He was a resident of Wellesley Hills, Massachusetts, and New London, New Hampshire. He had achieved only a seventh grade formal education; but rose in the business world to become President of the Moxie Beverage Company, the New Haven Railroad, and the Varsity-Royale Record Company (Decca Records). He introduced soft-serve ice cream to the New York World's Fair in 1939; and was the first person, along with his wife, Ann Boynton Hemenway, to fly as a passenger on a commercial airliner from Boston, Massachusetts. His fishing trips took him throughout North America, but his favorite trip was to the Miramichi River in New Brunswick, during salmon season. This restaurant is dedicated to my late grandfather, Charles M. Hemenway.

Ned Grace

Edward P. Grace, III
President



THURSDAY, OCTOBER 31, 1985
HALLOWEEN! SEA FOOD GRILL & OYSTER BAR

Our fish story

We aspire to bring you the *highest quality, freshest* fin-fish, shellfish, and mollusks in the United States. We send our refrigerated truck to Boston's Logan Airport to pick up our shipments of sea food that we have flown in from all over the globe. Our local sea food species are normally from the ports of New Bedford, Boston, Gloucester, Point Judith, or Rockland, Maine. We pay a premium for our local fish that are "processed and boxed" on the trawlers, rather than just cleaned and penned. This procedure prevents the crushing and mishandling of the fish, and insures that we can deliver the highest quality fish available to your table.

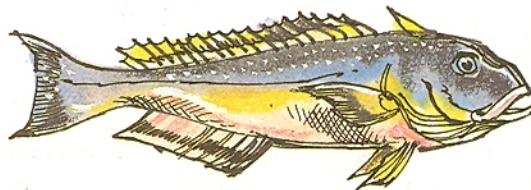
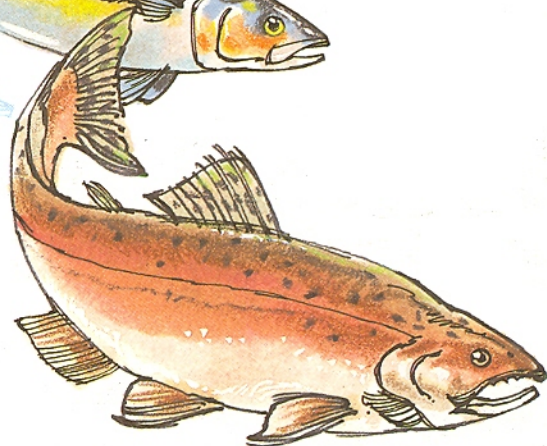
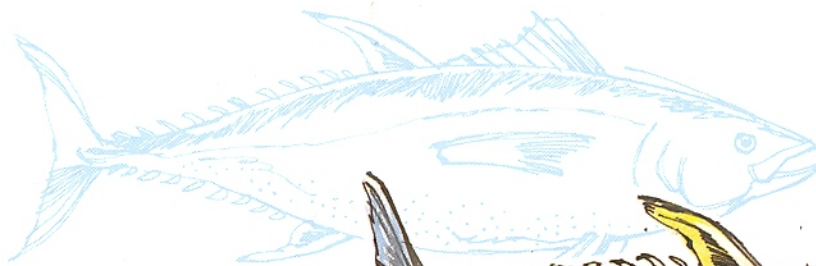
Availability – The availability of all our species depends on seasonality, weather, and just plain "fishing luck"! We have priced the items that we have available today.

Menu – Due to product availability and seasonality, we will change and re-print our menu daily to eliminate such problems as: squinting at dimly lit blackboards, or ordering a menu item that is not available on a fixed menu.

Parking – For your convenience and added security, we offer free valet parking in the parking garage in this building after 5:00 p.m. Be sure to have your parking ticket validated by your waiter/waitress before you leave the restaurant.

Retail Market – Open seven days a week. Featuring the freshest, highest quality seafood available.

Complaints – By all means; if you or any of your guests are not satisfied with your dining experience, please let us know immediately. We will take whatever steps are necessary to insure your satisfaction.



HEMENWAY'S OYSTER BAR

All native North American oysters belong to the same family (*crassostrea virginica*), but habitat and food supply influence their size, shape, and flavor.

Oysters are always "in season" at Hemenway's. Contrary to the myth surrounding them, oysters can be eaten year-round; not just in the months with an "R" in them. We are proud to offer a selection of many different kinds of oysters, that are seasonally available from all parts of North America; from Canada south to the Gulf Coast, west to Puget Sound.

Apalachicola – from the Florida Panhandle	ea.
Belon – native to France, now grown in Maine	.95 ea.
Blue Point – from Long Island "A. NEW ENGLAND. FAVORITE!"	.85 ea.
Carquet – from New Brunswick	ea.
Cedarpoint – from Long Island	ea.
Chatham – from Chatham, Cape Cod	ea.
Chincoteague – from the same named island off Maryland	ea.
Cotuit – from Cotuit, Cape Cod "ONE OF THE WORLDS. FINEST!"	.95 ea.
Golden Mantle – from Puget Sound	ea.
James Point – from Chesapeake Bay	.85 ea.
Kent Island – from Chesapeake Bay	ea.
Malpeque – from Prince Edward Island, Canada	ea.
Marennnes – native to France, now grown in Maine	ea.
New Orleans – from Breton Sound, Louisiana	.75 ea.
NEW JERSEY—from CAPE MAY COAST	.85 ea.
RHODE ISLAND—Sakonnet River, "Cultivated"	.75 ea.

Clams

Littleneck	.65 ea.
Cherrytone	.55 ea.

Crab Claws

Red	ea.
Stone	ea.

Shrimp

Jumbo Shrimp	1.25 ea.
Colossal Shrimp	ea.

All oyster bar items are priced per piece, minimum 5, mix and match, per order.

APPETIZERS

Steamed Mussels	5.75
Steamed Clams	7.95
Clams Casino (6)	3.95
Fried Squid	4.50
Fried Clams	6.95
Grilled Shrimp (6)	6.75
Grilled Bacon Wrap Scallops (6)	6.75
Smoked Salmon	6.50
Snail Salad	3.50
Smoked Bluefish Paté	5.95
Smoked Mussel Plate	5.95
Buffalo Style Chicken Wings	3.75
Fried Assorted Plate (Clams, Shrimp, Scallops)	6.75
Smoked Rainbow Trout	5.95
Crab n' Shrimp Potato Skins	4.75
Oysters Hemenway	5.95
OYSTERS CASINO	4.50

To complement your dining experience, we offer a premium selection of domestic and imported wines by the glass, as well as an extensive list of bottled wines.

TODAY'S CATCH

Items below are broiled; or grilled, where appropriate.

Includes house salad with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries or rice pilaf.

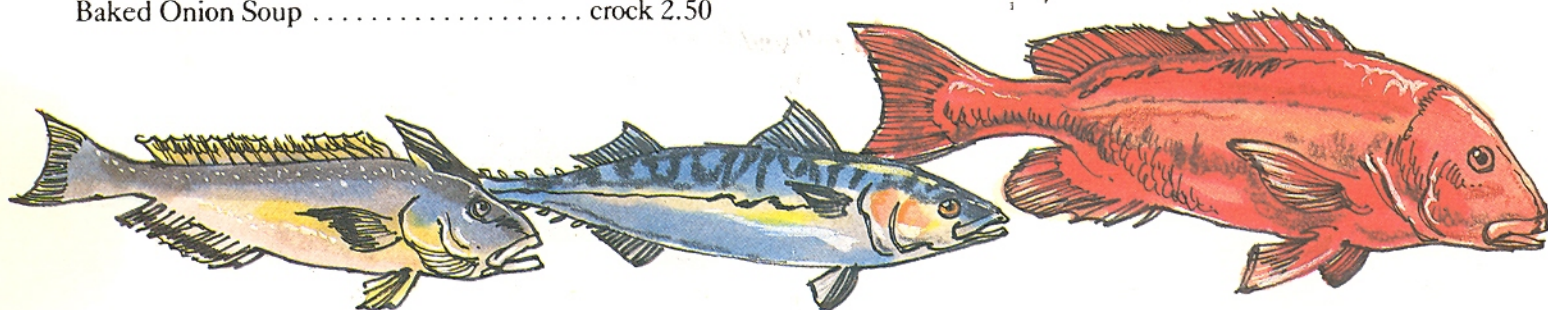
Bluefish, baked with garlic butter.....	8.95
Dolphin (Not "Flipper").....	
Flounder, New Bedford, broiled with seasoned crumbs.....	9.95
Fluke, New Bedford, broiled with seasoned crumbs.....	9.95
Grouper, Florida, baked with herb crumb topping.....	12.95
Haddock, New Bedford, baked with herb crumb topping.....	11.95
Halibut, Nova Scotia, grilled with lemon butter.....	11.95
King Fish	
Lake Trout	
Mackerel	
Marlin	
Monkfish, New Bedford, baked with garlic butter.....	8.75
Northern Pike	
Pompano	12.95
Red Snapper, Florida, broiled almonidine.....	
Salmon, Coho	
Salmon, Norweigan, grilled with dill mayonnaise.....	15.95
Scallops, Southern Bay , Canadian Bay, broiled with lemon butter and seasoned crumbs.....	10.95
Scallops, Cape Cod , Nova Scotia Cape, broiled with herb crumb topping.....	11.95
Scallops, Sea, New Bedford, broiled with herb crumb topping.....	13.95
Scrod, New Bedford, baked with herb crumb topping.....	8.50
Shad	
Shark	
Sole	
Sole	
Sole	
Striped Bass	
Swordfish, Steak, native, grilled with lemon butter.....	15.95
Tilefish, Long Island, baked with hotel butter.....	
Trout, Rainbow, grilled with lemon-lime butter.....	9.95
Tuna, Yellowfin, "Florida" grilled with dill mayonnaise.....	12.95
Weakfish (Sea Trout)	
Broiled/Grilled Assorted Dinner (Three different types of fresh fish.).....	14.50

SOUPS & CHOWDERS

Hemenway's Fish Chowder.....	cup 1.75 bowl 2.25
Hemenway's Clam Chowder.....	cup 1.75 bowl 2.25
Baked Onion Soup	crock 2.50

CAVIAR

Beluga	(per 1 oz serving) 27.95
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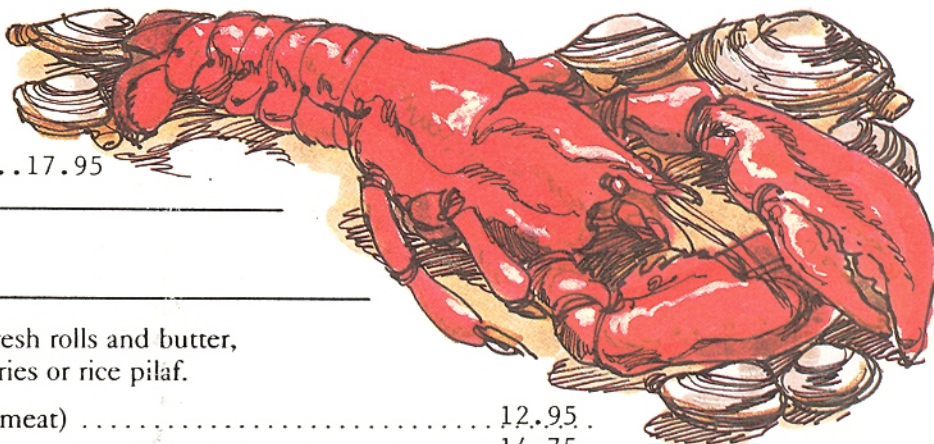
CRAB & SHRIMP

Includes house salad with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries or rice pilaf.

King Crab Legs, Alaska, steamed	17.95
Stone Crab Claws, Florida, cold	
Maryland Soft-Shell Crabs, sauteed	13.95
Grilled Jumbo Shrimp	13.95
Baked Stuffed Jumbo Shrimp	13.95
Shrimp Scampi	13.95

HEMENWAY'S CLAMBAKE

Hemenway's Fish or Clam Chowder
1-1/4 lb. Lobster
Mussels and Steamers with
Broth and Drawn Butter
French Fries, Baked Potato, or Rice Pilaf .. 17.95



CASSEROLES

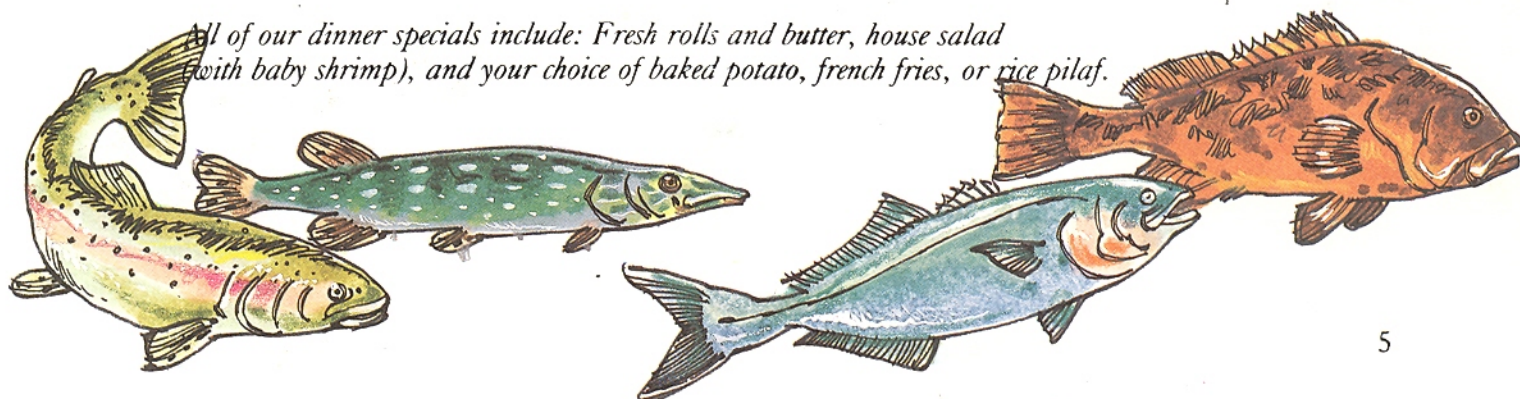
Includes house salad with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries or rice pilaf.

Seafood Casserole (Shrimp, Scallops, Crabmeat)	12.95
Lobster Casserole	14.75
Finnan Haddie (Smoked Haddock in Cream Sauce)	10.95

SPECIALS "HAPPY HALLOWEEN FROM THE STAFF OF HEMENWAY'S"

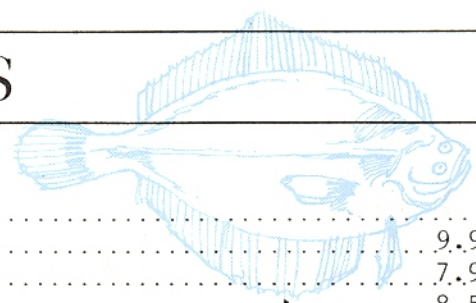
1. POACHED. NORWEGIAN. SALMON with. hollandaise. sauce..... 15.75..
2. SEA. SCALLOPS sliced. thin. and. sauteed. with. baby. shrimp. and. wine. sauce..... 13.25..
3. RED. SNAPPER, .FLORIDA,. baked. with. cajun. seasoning..... 12.95..
4. GROUPER, .FLORIDA,. baked. with. crabmeat. butter..... 13.25..

All of our dinner specials include: Fresh rolls and butter, house salad (with baby shrimp), and your choice of baked potato, french fries, or rice pilaf.



FRIED SEAFOOD DINNERS

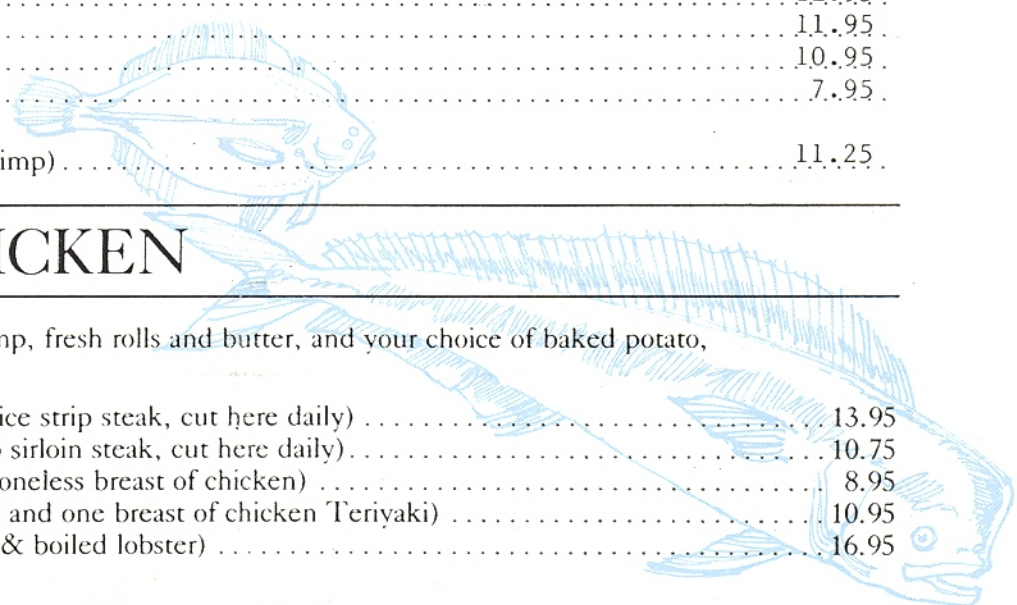
Includes cole slaw and french fries.



Catfish	9.95
Clams	7.95
Flounder	8.50
Oysters	8.95
Scallops	8.95
Scrod	12.95
Shrimp - Jumbo	11.95
- Medium	10.95
Soft Shell Crabs	7.95
Squid	
Fried Seafood Platter (Clams, Scrod, Scallops, Med. Shrimp)	11.25

STEAKS & CHICKEN

Includes house salad with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries or rice pilaf.



14 oz. New York Sirloin (USDA choice strip steak, cut here daily)	13.95
Top Sirloin Steak (USDA choice top sirloin steak, cut here daily)	10.75
Chicken Teriyaki (Two marinated boneless breast of chicken)	8.95
Steak and Chicken (Small top sirloin and one breast of chicken Teriyaki)	10.95
Steak and Lobster (Small top sirloin & boiled lobster)	16.95

How to Order:

RARE - red cool center
MEDIUM RARE - red warm center
MEDIUM - hot pink center

MEDIUM WELL - cooked throughout
WELL DONE - charred
(not responsible)

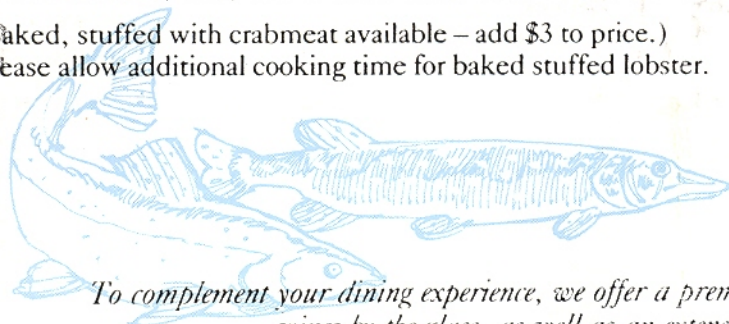
LOBSTERS (Boiled)

Includes house salad with baby shrimp, fresh rolls and butter, and your choice of baked potato, french fries or rice pilaf.

1-1¼	13.95	3-3½	
1¼-1½		3½-4	
1½-2	18.95	4-4½	39.75
2-2½		4½-5	
2½-3	24.95		

Twin Lobsters (1-1¼)

(Baked, stuffed with crabmeat available - add \$3 to price.)
Please allow additional cooking time for baked stuffed lobster.



To complement your dining experience, we offer a premium selection of domestic and imported wines by the glass, as well as an extensive list of bottled wines.

DINNER SALADS

(Includes rolls and butter)

Crabmeat Salad	11.95
Lobster Salad	12.95
Hemenway's Cold Shellfish Platter	
A House Specialty	
(Mussels, Crab, Lobster, Shrimp)	18.95

CHILDREN (under 12 please)

Includes french fries, rolls and butter, and ice cream.

Chicken Teriyaki	5.95
Small Top Sirloin Steak	7.95
Fish n' Chips	4.95
Chopped Steak	5.50


ON THE SIDE

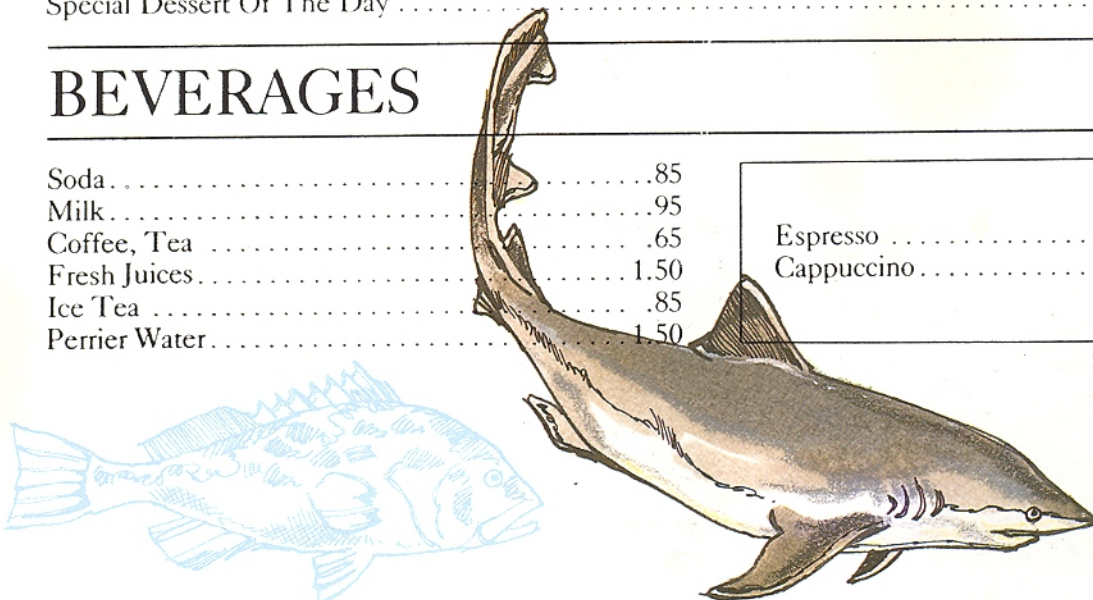
Onion Rings	2.50
Vegetable of the Day	1.25
House Salad	1.85
Cole Slaw	1.25
Rice Pilaf95
French Fries	1.95
Baked Potato95

DESSERTS

Key Lime Pie	2.50
Apple Crumb Pie à la Mode	2.50
Hot Fudge Sundae with Haagen Dazs Vanilla Ice Cream	2.50
Carrot Cake	2.25
Chocolate Mousse Cake	2.95
Haagen Dazs Ice Cream	1.95
Sherbet	1.25
Special Dessert Of The Day	

BEVERAGES

Soda.....	.85		Espresso.....	1.25
Milk.....	.95		Cappuccino.....	1.95
Coffee, Tea.....	.65			
Fresh Juices.....	1.50			
Ice Tea.....	.85			
Perrier Water.....	1.50			



LUNCHEON

Served Monday – Saturday 11:30 AM – 3 PM

Today's Specials

1. GRILLED FLORIDA YELLOWFIN TUNA, with hotel butter 7.50
2. DEEP FRIED SOFT SHELL CRAB SANDWICH with hot mustard 6.95
3. COHO SALMON, sauteed almonidine 7.95

Today's Catch

Includes rolls and butter, your choice of baked potato, french fries, or rice pilaf.

- Broiled Scrod, New Bedford 4.95
- Grilled Coho Salmon, Seattle 7.95
- Grilled Rainbow Trout, Idaho 6.95
- Grilled Swordfish Steak, Native 8.95
- Halibut, grilled 6.85
- Native Bluefish, garlic butter 4.95

Fried Seafood

Includes cole slaw and french fries.

- Fried Clam Roll 6.95
- Fried Scallop Roll 5.50
- Fried Oyster Roll 6.95
- Fish n' Chips 4.25
- Fried Fish Sandwich 4.45
- Fried Shrimp (medium) 7.25

Luncheon Salads

(Includes fresh rolls and butter)

- Crabmeat 6.75
- Tuna 4.75
- Lobster 8.95
- Seafood 6.75

Burgers – Steak – Chicken

Burgers include french fries and pickles. Steak and chicken items include your choice of baked potato, french fries or rice pilaf.

- Basic Burger 4.25
- Cheeseburger 4.50
- Bacon Cheese Burger 4.95
- Open Steak Sandwich 7.95
- Small Top Sirloin 6.95
- Chicken Teriyaki 4.25

Quiche – Croissants – Combinations

(Croissants include seasonal fruit)

- Quiche of the day 4.25
- Quiche and Baked Onion Soup 5.95
- Quiche and House Salad 4.95
- Quiche and Fish or Clam Chowder cup 5.25
bowl 5.75
- House Salad and Fish or Clam Chowder cup 3.50
bowl 3.95
- House Salad and Baked Onion Soup 4.25
- Crab Salad Croissant 6.75
- Lobster Salad Croissant 7.95
- Tuna Salad Croissant 4.75
- Seafood Salad Croissant 6.75
- Chicken Salad Croissant 4.95

Minimum charge \$4 per person



*Be sure to visit our
retail fish market!*

– Open seven days a week.
Featuring the freshest,
highest quality seafood available.



HEMENWAY'S

SEA FOOD GRILL & OYSTER BAR

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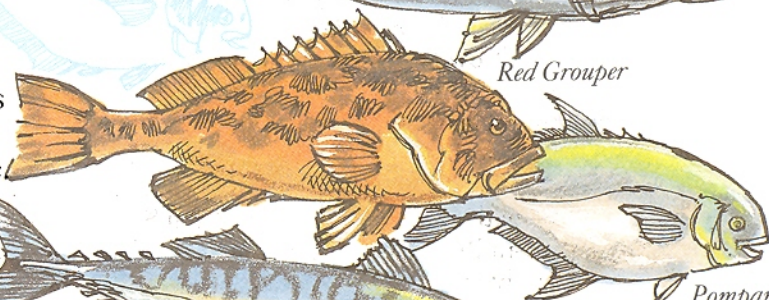
Complaints – By all means; if you or any of your guests are not satisfied with your dining experience, please let us know immediately. We will take whatever steps are necessary to insure your satisfaction.

Gift Certificates – available in any denomination.

Smoking – We *do* have a nonsmoking section. Please ask for it. Sorry, no cigar or pipe smoking is permitted in the dining room.



Yellowfin Tuna



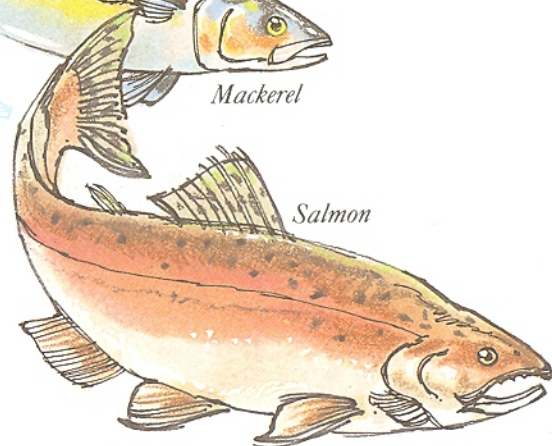
Red Grouper



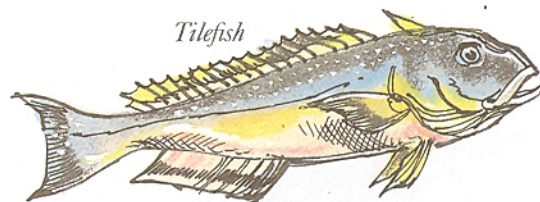
Pompano



Mackerel



Salmon



Tilefish

HEMENWAY'S OYSTER BAR

All native North American oysters belong to the same family (*crassostrea virginica*), but habitat and food supply influence their size, shape, and flavor.

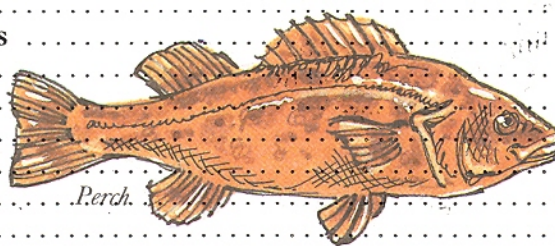
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Belon – native to France, now grown in Maine	ea.
Blue Point – from Long Island	ea.
Chincoteague – from the same named island off Virginia	85. ea.
James Point – from Chesapeake Bay	ea.
Spiny Creek – from Maine	ea.
Vineyard – from Martha's Vineyard	ea.
Apalachicola – from the Florida Panhandle	ea.
Carquet – from New Brunswick	ea.
Cedarpoint – from Long Island	ea.
Chatham – from Chatham, Cape Cod	ea.
Cotuit – from Cotuit, Cape Cod	1.50. ea.
Golden Mantle – from Puget Sound	ea.
Kumamoto – native to Japan, now grown in Seattle	ea.
Malpeque – from Prince Edward Island, Canada	ea.
Marennnes – native to France, now grown in Maine	ea.
New Orleans – from Breton Sound, Louisiana	ea.
Wellfleet – from Cape Cod Bay	1.40. ea.
FANNY BAYS, Vancouver	1.40. ea.
WAREHAM, Cape Cod	1.20. ea.
DABOB BAY, Puget Sound	1.40. ea.
Clams	
Littleneck	.95. ea.
CherryStone	.90. ea.
Shrimp	
Jumbo Shrimp	ea.
Colossal Shrimp	ea.
Crab Claws	
Stone	4.95. ea.
Snow	ea.
Lobster Cocktail	8.95. ea.

All oyster bar items are priced per piece; minimum 3; mix and match, per order.

APPETIZERS

Steamed Mussels	Small 4.95	Regular 6.95
Steamed Clams	Small 6.50	Regular 9.95
Clams Casino		7.95
Fried Squid with hot cherry peppers		5.75
Fried Clams		8.95
Grilled Shrimp (7)		7.95
Grilled Bacon Wrap Scallops		6.95
Smoked Norwegian Salmon		8.45
Snail Salad		4.75
Smoked Bluefish Paté		5.95
Buffalo Style Chicken Wings		4.95
Fried Assorted Plate (Clams, Shrimp, Squid)		8.45
Smoked Rainbow Trout	Half Order 3.75	Full Order 6.95
Crab n' Shrimp Potato Skins		5.25
Oysters Hemenway (Blue Point oysters grilled with herb butter, lime juice, Absolut Vodka, and topped with seasoned crumbs)		7.95
Smoked Assorted Plate		6.95
PICKLED HERRING FILLETS, in a light mustard sauce		4.25
SEA SCALLOPS, baked in a light tomato vermouth served w/garlic		4.95



Perch



Flounder

toast points

TODAY'S CATCH

**Available blackened cajun style

Items below are broiled; or grilled, where appropriate.
Includes house salad with baby shrimp; fresh rolls and butter;
and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

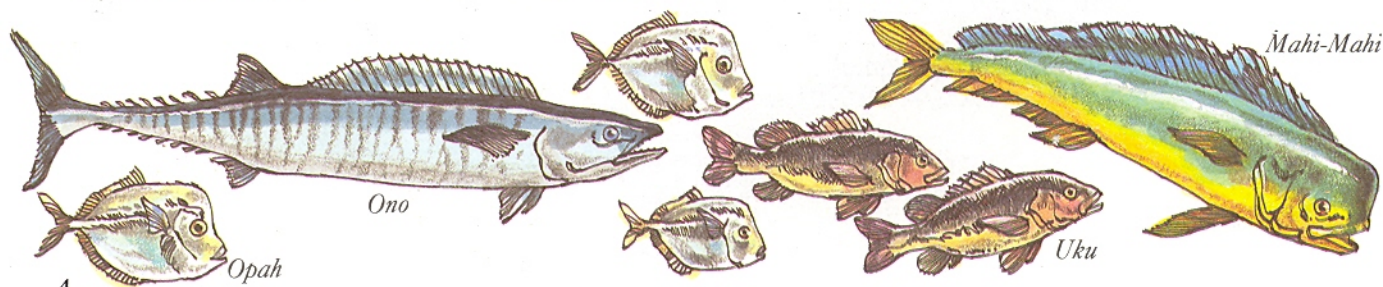
Bluefish	11.95
** Boston Blue Scrod, blackened cajun style	11.95
Flounder, New Bedford, baked with seafood crumbs	14.95
** Grouper, Florida, baked with lemon butter	18.95
Haddock, New Bedford, baked with lemon butter	15.95
Catfish, Mississippi, blackened cajun style	13.95
Mackerel	
Mahi-Mahi	
Marlin, Florida, grilled with lemon butter	15.95
Monkfish, Native, baked with a garlic butter	12.95
Pompano	
** Red Snapper, Florida, baked with a lemon butter	19.95
Salmon, Coho, Seattle, grilled with a fresh dill mayonnaise	14.95
Salmon, Norwegian, grilled with a fresh dill mayonnaise	18.95
Scallops, Bay, Digby Bay, baked in a casserole with herb crumbs	14.95
Scallops, Sea, New Bedford, baked in a casserole with herb crumbs	13.95
Scrod, New Bedford, baked with seafood crumbs	12.95
Shad	
** Shark, Mako, Florida, grilled with a lemon butter	15.95
Sole, Dover	
Sole, Grey, Maine, baked with a lemon butter & seafood crumbs	16.95
** Swordfish, Steak, Florida, grilled with a lemon butter	18.95
Tilefish	
Trout, Rainbow, Idaho, grilled with a lemon butter	13.95
** Tuna, Florida, grilled with a fresh dill mayonnaise	17.95
Broiled/Grilled Assorted Dinner (Three different types of fresh fish. Our chef's choice.)	17.95
ORANGE ROUGHY, New Zealand, baked with baby shrimp & cheese	16.95
OCEAN PERCH, Maine, baked with seafood crumbs	11.95
Fresh From Hawaii	
Ahi (Yellowfin or Bigeye Tuna)	
Opah (Moonfish)	
Uku (Gray Snapper)	
Onaga (Long Tail Red Snapper)	
Opakapaka (Pink Snapper)	
Mahi-Mahi (Dolphin Fish)	
Ono (Wahoo)	

SOUPS & CHOWDERS

Hemenway's Fish Chowder ... cup 2.45 bowl 2.95
Hemenway's Clam Chowder ... cup 2.45 bowl 2.95
Baked Onion Soup ... crock 3.45

CAVIAR

Beluga (per 1 oz serving) 29.95
Beluga with Dom Perignon Champagne .. 135.00



Be sure to visit our retail fish market!

CRAB & SHRIMP

Includes house salad with baby shrimp; fresh rolls and butter; and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

Stone Crab Claws, Florida, cold	23.95
Maryland Soft-Shell Crabs, sauteed, fresh only, in season	
Grilled Jumbo Shrimp	16.95
Baked Stuffed Jumbo Shrimp	17.95
Shrimp Scampi (served on a bed of rice pilaf)	16.95

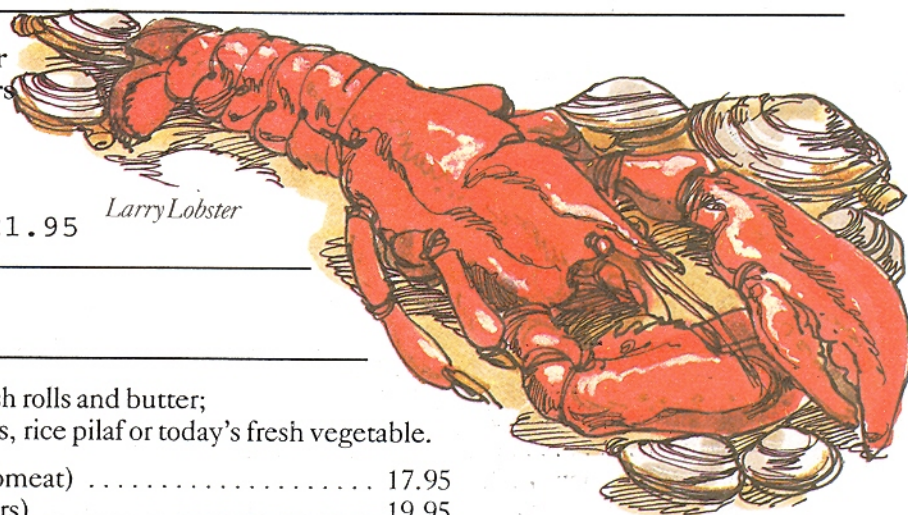
HEMENWAY'S CLAMBAKE

Hemenway's Fish or Clam Chowder
1-1 1/4 lb. Lobster, Mussels and Steamers
with Broth and Drawn Butter

House salad with baby shrimp,
french fries, baked potato, rice pilaf,
or today's vegetable . . .

21.95

Larry Lobster



CASSEROLES

Includes house salad with baby shrimp; fresh rolls and butter;
and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

Seafood Casserole (Shrimp, Scallops, Crabmeat)	17.95
Lobster Casserole (Meat of Two Lobsters)	19.95
Finnan Haddie (Smoked Haddock in Cream Sauce)	14.95

SPECIALS

Hemenway's - Rhode Island's Seafood Address

1. FLORIDA TUNA STEAK, grilled and topped with fresh asparagus spears and a light apricot hollandaise 19.95
2. FLORIDA SWORDFISH STEAK, grilled with a tangy dijon-honey mustard sauce 19.95
3. NEW BEDFORD FLOUNDER FILLETS, baked with fresh spinach, romano cheese, chopped garlic & lightly topped with seafood crumbs 15.95
4. NATIVE MONKFISH FILLET, baked in a scampi butter with crabmeat, fresh tomato slices and mozzarella cheese 14.95
5. CAPE COD SCALLOPS, GULF SHRIMP & MAINE MUSSELS, sauteed in a tomato vermouth with shitake mushrooms, and artichoke hearts, served over linguini 17.95

All of our dinner specials include: Fresh rolls and butter, house salad (with baby shrimp), and your choice of baked potato, french fries, rice pilaf, or today's vegetable.

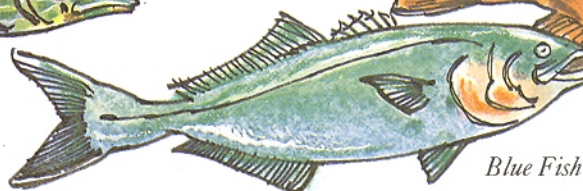
Grouper



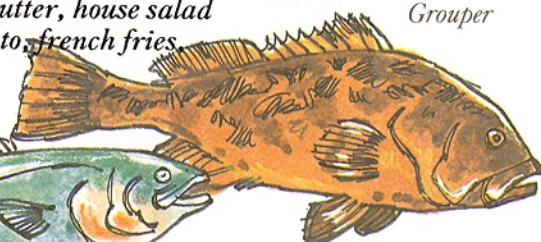
Rainbow Trout



Pike



Blue Fish



FRIED SEAFOOD DINNERS

Includes cole slaw and french fries.

Clams . . . Maine	13.95
Flounder . . . New Bedford	11.95
Oysters . . . Maryland	12.95
Scallops . . . Canada	12.95
Scrod . . . New Bedford	9.95
Shrimp – Jumbo	14.95
– Medium	12.95
Squid . . . Native	9.95
Fried Seafood Platter (Clams, Scrod, Scallops, Med. Shrimp)	15.95

STEAKS & CHICKEN

Includes house salad with baby shrimp; fresh rolls and butter; and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

16 oz. New York Sirloin (USDA choice strip steak, cut here daily)	17.95
Hemenway's Gourmet Steak (Filet Mignon, topped with crabmeat and béarnaise sauce)	18.95
Grilled Chicken Breast (two)	12.95
Filet Mignon and Chicken (small filet mignon and one breast of grilled chicken)	15.95
Filet Mignon and Lobster (small filet mignon and boiled lobster)	22.95
Filet Mignon	16.95

How to Order:

RARE – red cool center
MEDIUM RARE – red warm center
MEDIUM – hot pink center

MEDIUM WELL – cooked throughout
WELL DONE – charred
(not responsible)

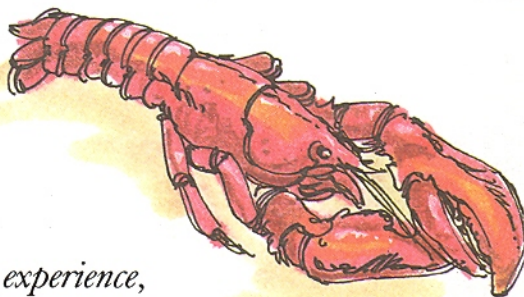
LOBSTERS (Boiled)

Includes house salad with baby shrimp; fresh rolls and butter;
and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

1-1¼	14.95	3-3½	38.95
1½-2	24.95	3½-4	43.95
2-2½		4-4½	46.95
2½-3	36.95	4½-5	
		5-5½	

Twin Lobsters (1-1¼) (no splitting) 21.95

Also available baked, stuffed with crabmeat and scallops – add \$4 for 1 to 3 lb. lobsters, lobsters over 3 lbs. add \$5.95
Please allow additional cooking time for baked stuffed lobster.



*To complement your dining experience,
we offer a premium selection of domestic
and imported wines by the glass, as well as an extensive list of bottled wines.*

DINNER SALADS

(Includes rolls, butter and fresh seasonal fruit)

Crabmeat Salad (all leg meat)	14.95
Lobster Salad	17.95
Seafood Salad	13.95

HEMENWAY'S COLD SHELLFISH PLATTER

A House Specialty 24.95
(Whole Lobster, Shrimp and other seasonal shellfish)

CHILDREN (under 12 please)

Includes french fries, rolls and butter, and ice cream.

Grilled Chicken Breast	6.95
Small Filet Mignon	9.95
Fish n' Chips	5.95
Chopped Steak	5.45

ON THE SIDE

Vegetable of the Day	2.25
House Salad	2.95
Cole Slaw	1.75
Rice Pilaf	1.75
French Fries	2.25
Baked Potato	1.50

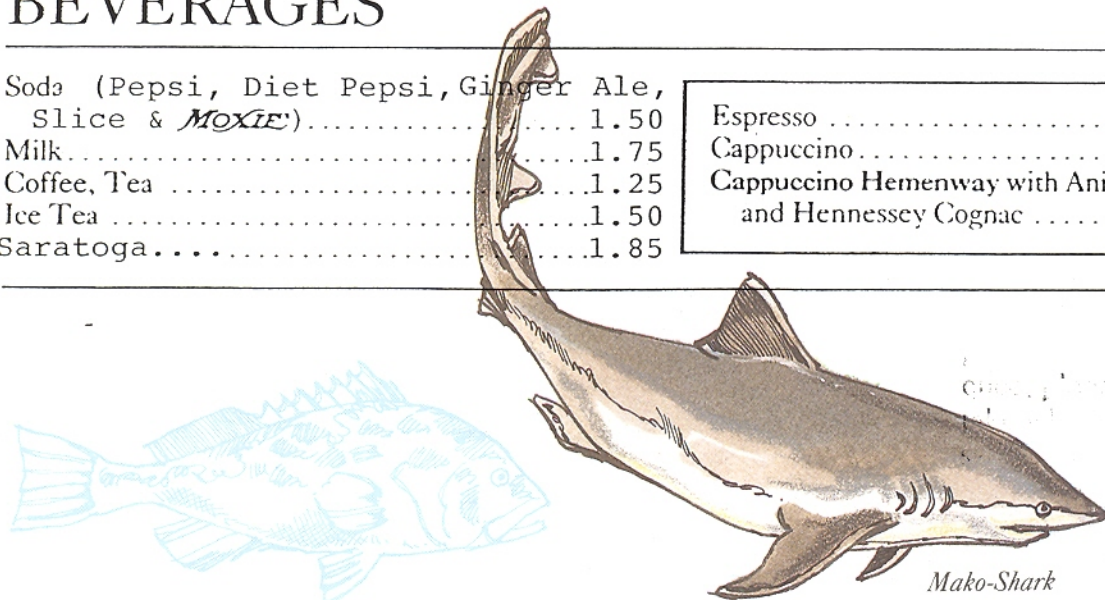
DESSERTS

Apple Crumb Pie à la Mode	3.50
Hot Fudge Sundae with Ben & Jerry's Vanilla Ice Cream	3.50
Carrot Cake	3.25
Chocolate Mousse Cake	3.75
Ben & Jerry's Vermont Ice Cream	2.75
Cheesecake of the Day	3.50
Special Desserts of the Day	3.75

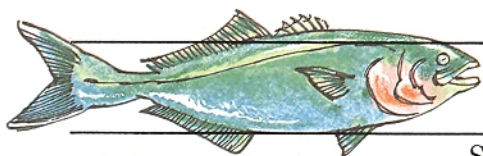
BEVERAGES

Soda (Pepsi, Diet Pepsi, Ginger Ale, Slice & <i>MOXIE</i>)	1.50
Milk	1.75
Coffee, Tea	1.25
Ice Tea	1.50
Saratoga	1.85

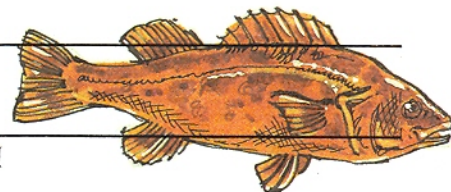
Espresso	1.95
Cappuccino	2.75
Cappuccino Hemenway with Anisette and Hennessey Cognac	4.95



Mako-Shark



LUNCHEON



Today's Specials

Served Monday – Saturday, 11:30 AM – 3 PM

1. SEATTLE COHO SALMON, grilled and topped with roasted garlic, ... 9.95
chopped bacon and romano cheese
2. FLORIDA SWORDFISH & TUNA TIPS, sauteed in a light tomato ... 9.95
vermouth with onions & peppers over rice pilaf
3. MAINE OCEAN PERCH, blackened cajun style and topped with ... 7.95
a cucumber dill sauce
4. BOSTON BLUE SCROD, baked with seafood crumbs and baby shrimp ... 7.45

Today's Catch

Includes rolls and butter, your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

Broiled Scrod, New Bedford	7.45
Grilled Coho Salmon, Seattle	9.45
Grilled Rainbow Trout, Idaho	8.45
Grilled Swordfish Steak, Florida	11.95
Broiled/Grilled Combination Plate (2 fish – chef's choice)	8.95
Smoked Assorted Plate	8.95
Broiled Filet of Sole, Native	8.45
Blackened Boston Blue Scrod	6.45

Fried Seafood

Includes cole slaw and french fries.

Fried Clam Luncheon Plate, Maine	8.45
Fried Scallop Luncheon Plate, Canada	7.45
Fried Oyster Luncheon Plate, Maryland	7.95
Fried Shrimp Luncheon Plate	7.95
Fish n' Chips	5.75
Fried Fish Sandwich	5.25
Fried Squid Luncheon Plate, Native	5.95

Luncheon Salads

(Includes rolls, butter and fresh seasonal fruit)

Crabmeat (all leg meat)	8.95
Tuna	5.95
Lobster	10.95
Seafood	8.95
Chicken	6.95

Burgers – Steak – Chicken

Burgers include french fries and pickles. Steak and chicken items include your choice of baked potato, french fries or rice pilaf.

Basic Burger	4.95
Cheeseburger	5.25
Bacon Cheese Burger	5.75
Open Steak Sandwich	8.95
Small Filet Mignon	8.95
Grilled Chicken Breast	5.75

Quiche – Croissants – Combinations

(Croissants include seasonal fruit)

Seafood Quiche	5.25
Quiche of the day	5.25
Quiche and Baked Onion Soup	6.50
Quiche and House Salad	6.25
Quiche and Fish or Clam Chowder	cup 6.25 bowl 6.75
House Salad and Fish or Clam Chowder	cup 4.75 bowl 5.25
House Salad and Baked Onion Soup	5.75
Crab Salad Croissant	8.95
Lobster Salad Croissant	10.95
Tuna Salad Croissant	5.95
Seafood Salad Croissant	8.95
Chicken Salad Croissant	6.75

SOUPS & CHOWDERS

Hemenway's Fish Chowder	cup 2.45 bowl 2.95
Hemenway's Clam Chowder	cup 2.45 bowl 2.95
Baked Onion Soup	crock 3.45



Shad

Donated By:
CT Griffin 11/10/01



HEMENWAY'S

SEA FOOD GRILL & OYSTER BAR

Charles Martin Hemenway (1886 - 1964)

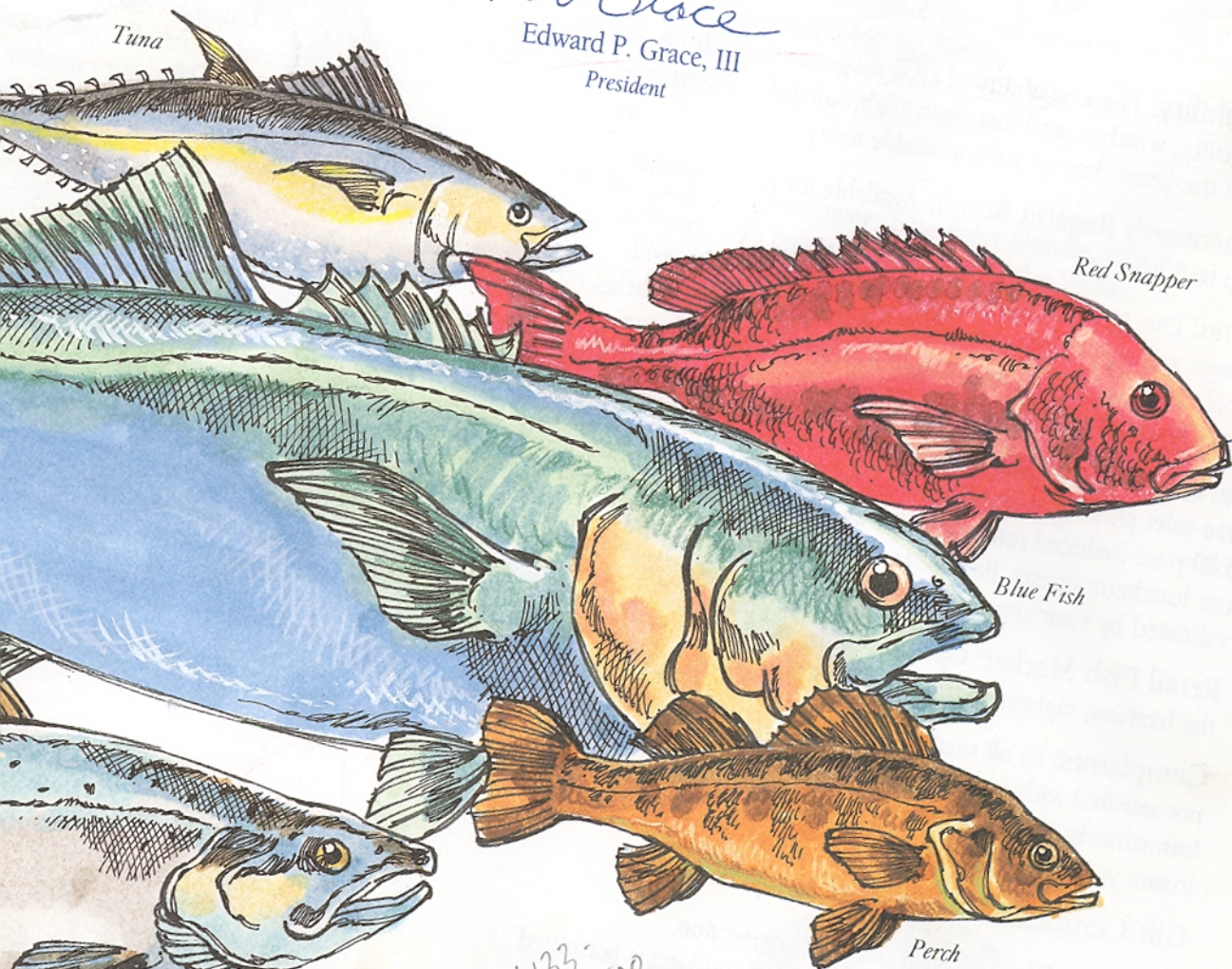
was an avid sportsman and fisherman; and in business, he was a pioneer in entrepreneurial spirit. He was a resident of Wellesley Hills, Massachusetts, and New London, New Hampshire.

He had achieved only a seventh grade formal education, but rose in the business world to become President of the Moxie Beverage Company, the New Haven Railroad, and the Varsity-Royale Record Company. He introduced soft-serve ice cream to the New York World's Fair in 1939, and he owned the Flying Lobster Restaurant on 52nd Street in New York, where he flew in fresh lobsters daily from Nova Scotia. His fishing trips took him throughout North America,

but his favorite trip was to the Miramichi River in New Brunswick during salmon season. This restaurant is dedicated to my late grandfather, Charles M. Hemenway.

Ned Grace

Edward P. Grace, III
President



433-5500 22

Tuesday, 11/1/88

Our Fish Story

We aspire to bring you the highest quality, freshest fin-fish, shellfish, and mollusks in the United States. We send our refrigerated truck to Boston's Logan Airport to pick up our shipments of sea food that we have flown in from all over the globe. Our local sea food species are normally from the ports of New Bedford, Boston, Gloucester, Point Judith, or Rockland, Maine. We pay a premium for our local fish that are "processed and boxed" on the trawlers, rather than just cleaned and penned. This procedure prevents the crushing and mishandling of the fish, and insures that we can deliver the highest quality fish available to your table.

Availability: The availability of all our species depends on seasonality, weather, and just plain "fishing luck"! We have priced the items that we have available today.

Hemenway's Regatta Room: Available for private parties of up to 50 guests.

Menu: Due to product availability and seasonality, we will change and reprint our menu twice weekly to eliminate such problems as: squinting at dimly lit blackboards, or ordering a menu item that is not available on a fixed menu.

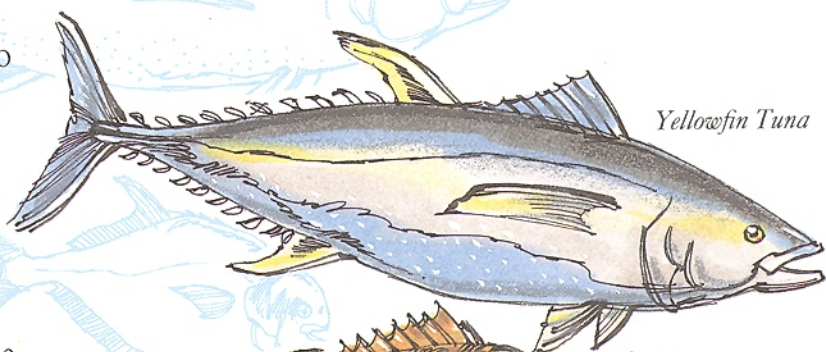
Parking: For your convenience and added security, we offer *free* valet parking in the parking garage in this building after 5:00 p.m. Reduced rate parking is available in the garage for our luncheon guests. Be sure to have your parking ticket validated by your server before you leave the restaurant.

Retail Fish Market: Open seven days a week. Featuring the freshest, highest quality seafood available.

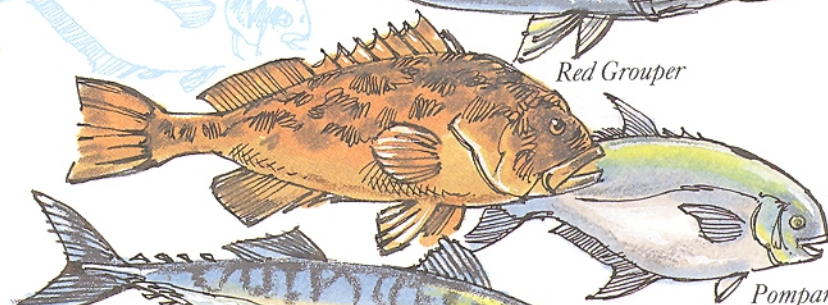
Complaints: By all means if you or any of your guests are not satisfied with your dining experience, please let us know immediately. We will take whatever steps are necessary to insure your satisfaction.

Gift Certificates: Available in any denomination.

Smoking: We do have a nonsmoking section. Please ask for it. Sorry, no cigar or pipe smoking is permitted in the dining room.



Yellowfin Tuna



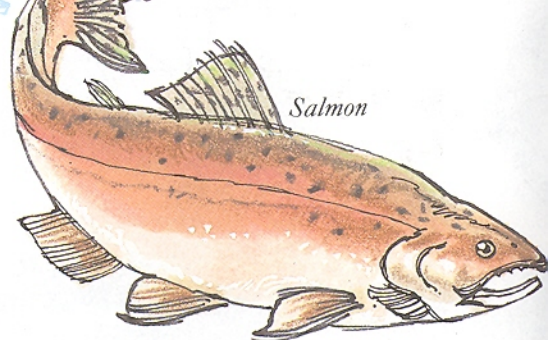
Red Grouper



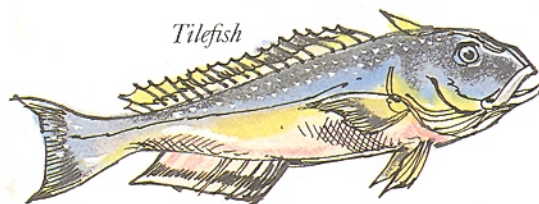
Pompano



Mackerel



Salmon



Tilefish

Hemenway's Oyster Bar

All native North American oysters belong to the same family (*crassostrea virginica*), but habitat and food supply influence their size, shape, and flavor. Oyster are always "in season" at Hemenway's. Contrary to the myth surrounding them, oysters can be eaten year-round; not just in the months with an "R" in them. We are proud to offer a selection of many different kinds of oysters, that are seasonally available from all parts of North America; from Canada south to the Gulf Coast, west to Puget Sound.

All oyster bar items are priced per piece; minimum 3; mix and match per order.

James Point - from Virginia	ea.
Blue Point - from Long Island	1.30 ea.
Chincoteague - from the same named island off Virginia	ea.
Vineyard - from Martha's Vineyard	ea.
Cotuit - from Cotuit, Cape Cod	1.50 ea.
Kumamoto - grown in Seattle	ea.
Malpeque - from Prince Edward Island	ea.
Wellfleet - from Cape Cod Bay	ea.
Bournes Point - from Cape Cod	1.40 ea.
Quilcene - from Quilcene Bay, Washington	ea.
Sakonnet - Rhode Island	ea.
Fanny Bay - British Columbia	ea.
Chatham - Cape Cod	ea.
Galveston Bay - Texas	1.10 ea.

Clams

Littleneck Clams95 ea.
Cherrystone Clams90 ea.

Crab

Maryland Soft Shell Crab (1)	4.95 ea.
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Shrimp

Jumbo Shrimp	1.95 ea.
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Appetizers

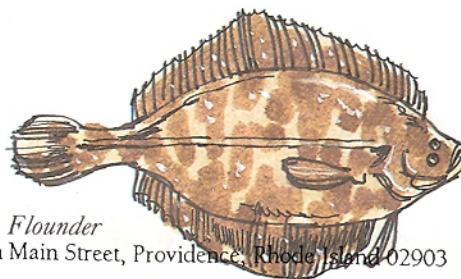
Steamed Mussels	Small 5.45	Regular 7.95
Steamed Clams (two lbs.)	10.95	
Clams Casino	7.95	
Pan-Fried Calamari with hot cherry peppers	5.95	
Fried Clams	8.95	
Grilled Shrimp (seven)	7.95	
Grilled Bacon Wrap Scallops	7.95	
Smoked Norwegian Salmon	8.95	
Snail Salad	4.95	
Smoked Bluefish Paté	5.95	
Buffalo Style Chicken Wings	4.95	
Smoked Rainbow Trout	Half Order 4.25	Full 7.50
Crab n' Shrimp Potato Skins	5.75	

Oysters Hemenway (Blue Point Oysters grilled with herb butter, lime juice, Absolut Vodka, and topped with seasoned crumbs) 7.95

Hemenway's Cold Shellfish Platter (whole cold Lobster, Shrimp, Oysters and Clams) 24.95



Perch



Flounder

Caviar

Beluga (per 1 oz. serving)	34.95
Beluga with Dom Perignon Champagne	129.00

Soup and Chowders

Hemenway's Award Winning Seafood Chowder
 Winner of the 1992 Great Chowder Cook-Off,
 Newport, Rhode Island Cup 3.25 Bowl 3.75

Hemenway's Clam Chowder	Cup 2.75 Bowl 3.25
Baked Onion Soup	Crock 3.75

Today's Catch

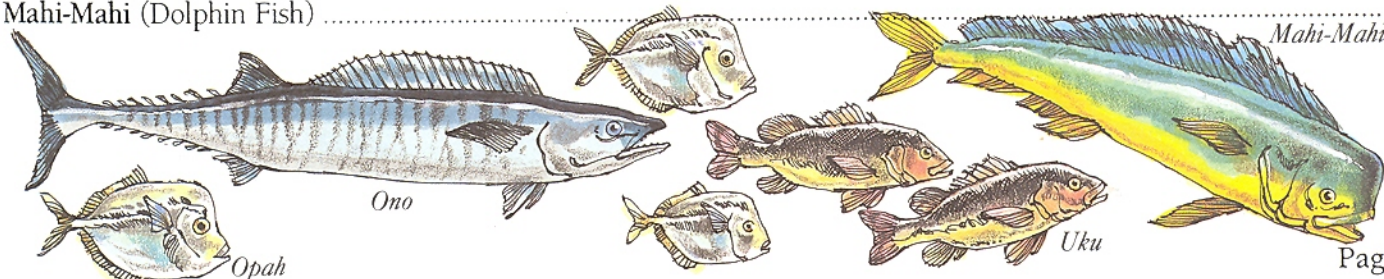
(♦ Available blackened cajun style.)

Items below are broiled; or grilled, where appropriate. Includes house salad topped with baby shrimp; fresh rolls and butter; and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

♦ Boston Blue Scrod, blackened cajun style	13.95
♦ Catfish, Mississippi Farm Raised, blackened cajun style	13.95
Flounder, New Bedford, baked with seafood crumbs	15.95
♦ Grouper, Florida, baked with lemon butter	18.95
Haddock,	
Halibut,	
Beluga Sturgeon,	
Monkfish, Point Judith, baked with garlic butter	14.95
♦ Red Snapper, Florida, baked with lemon butter	19.95
Salmon, Coho, Seattle, grilled and served with a fresh dill mayonnaise	14.95
♦ Salmon, Norwegian, grilled and served with a fresh dill mayonnaise	18.95
Scallops, Bay, Nantucket, baked en casserole with herb crumbs	17.95
Scallops, Sea, New Bedford, baked en casserole with herb crumbs	13.95
Scrod, New Bedford, baked with seafood crumbs	13.95
Shark, Mako,	
Sole, Dover,	
Striped Bass, Buzzards Bay, baked with lemon butter	17.95
♦ Swordfish, Steak, Nova Scotia, grilled with a lemon butter	18.95
Trout, Rainbow, Idaho, grilled with lemon butter	13.95
♦ Tuna, Native, grilled and served with a fresh dill mayonnaise	17.95
Broiled/Grilled Assorted Dinner (Three different types of fresh fish. Our chef's choice.)	17.95
Silver Salmon,	
King Salmon,	

Fresh From Hawaii

Onaga (Long Tail Red Snapper)	
Opakapaka (Pink Snapper)	
Mahi-Mahi (Dolphin Fish)	



Specials

All of our dinner specials include: Fresh rolls and butter, house salad topped with baby shrimp, and your choice of baked potato, french fries, rice pilaf, or today's fresh vegetable.

1. Norwegian Salmon Fillet, grilled and served with marinated artichoke hearts 19.95
2. Nova Scotia Swordfish Steak, grilled and topped with a sauté of smoked mussels, Bermuda onions and dill cream 19.95
3. Native Tuna Steak Wellington, with smoked bluefish paté and béarnaise 19.95

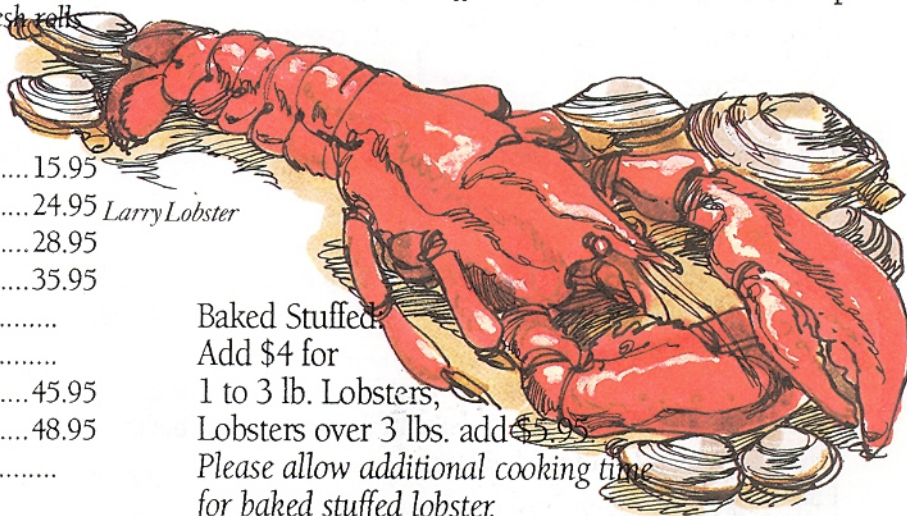
Boiled Lobsters

Includes house salad topped with baby shrimp; fresh rolls and butter; and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

Boiled Lobster 1 — 1 1/4 lb.	15.95
Boiled Lobster 1 1/2 — 2 lb.	24.95
Boiled Lobster 2 — 2 1/2 lb.	28.95
Boiled Lobster 2 1/2 — 3 lb.	35.95
Boiled Lobster 3 — 3 1/2 lb.	
Boiled Lobster 3 1/2 — 4 lb.	
Boiled Lobster 4 — 4 1/2 lb.	45.95
Boiled Lobster 4 1/2 — 5 lb.	48.95
Boiled Lobster 5 — 5 1/2 lb.	
Boiled Twin Lobsters	
1 — 1 1/4 lb. ea. (no splitting)	22.95

Baked Stuffed Lobsters

Baked, stuffed with Crab meat and scallops.



Baked Stuffed.
Add \$4 for
1 to 3 lb. Lobsters,
Lobsters over 3 lbs. add \$5.95.
Please allow additional cooking time
for baked stuffed lobster.

Crab and Shrimp

Includes house salad topped with baby shrimp; fresh rolls and butter; and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

Stone Crab Claws, Florida (cold)	
(1 lb.) served with mustard sauce	
Maryland Soft-Shell Crabs,	
sauteed (fresh - only in season) (3)	18.95
Grilled Jumbo Shrimp (5)	16.95
Baked Stuffed Jumbo Shrimp (5)	17.95
Shrimp Scampi - served over linguini (5)	16.95

Hemenway's Clambake

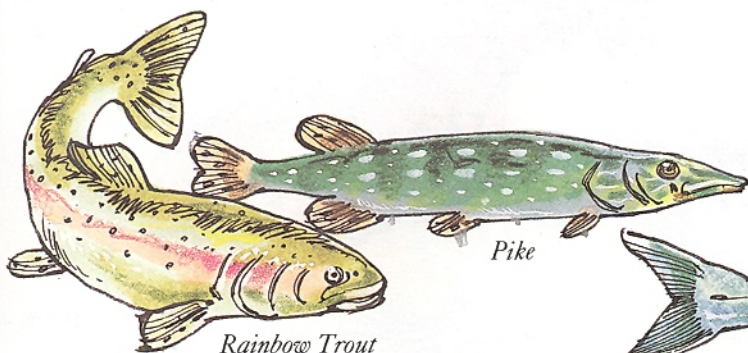
Hemenway's Seafood or Clam Chowder, 1-1 1/4 lb. Lobster, Mussels and Steamers with broth and drawn butter. House salad topped with baby shrimp, french fries, baked potato, rice pilaf, or today's vegetable 22.95

Casseroles

Includes house salad topped with baby shrimp; fresh rolls and butter; and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

Seafood Casserole (Shrimp, Scallops, Crab meat)	17.95
Lobster Casserole (Meat of Two Lobsters)	21.95

Grouper



Rainbow Trout

Pike

Blue Fish

Fried Seafood Dinners

Includes cole slaw and french fries.

Clams, Maryland	13.95
Flounder, New Bedford	14.95
Scallops, Canada	12.95
Scrod, New Bedford	12.95
Shrimp	Jumbo 14.95 Medium 12.95
Pan fried Calamari with hot cherry peppers	9.95
Fried Seafood Platter (Clams, Scrod, Scallops, Medium Shrimp)	15.95
Fish n' Chips	8.95

Steaks and Chicken

Includes house salad topped with baby shrimp; fresh rolls and butter, and your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

New York Sirloin (16 oz. USDA choice Strip Steak, cut here daily)	17.95
Hemenway's Gourmet Steak (Filet Mignon, topped with crab meat and béarnaise sauce)	18.95
Grilled Chicken Breast (two)	12.95
Filet Mignon and Chicken (small Filet Mignon and one breast of Grilled Chicken)	15.95
Filet Mignon and Live Lobster (small Filet Mignon and Boiled Lobster)	21.95
Filet Mignon and Sauteed Lobster	20.95
Filet Mignon	16.95

How to Order:

Rare - red cool center

Medium Rare - red warm center

Medium - hot pink center

Medium Well - cooked throughout

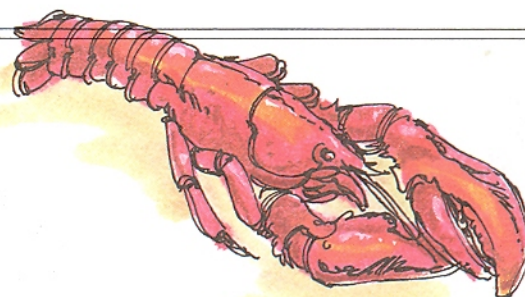
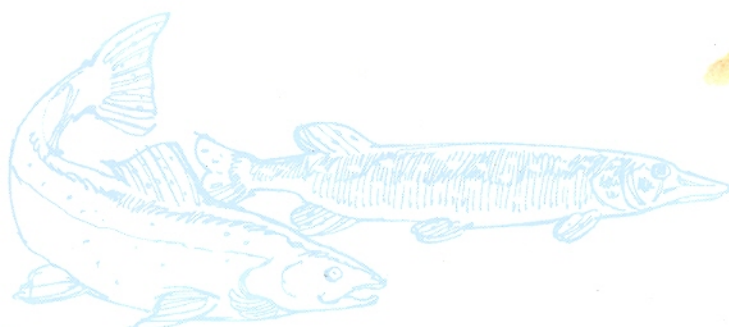
Well Done - charred (not responsible)

Be sure to
visit our retail
fish market!

House Specialty

Hemenway's Cold Shellfish Platter

Whole Cold Lobster, Shrimp, Oysters and Clams. A House Specialty 24.95



Children (under 12 please)

Includes french fries, rolls and butter, and ice cream.

Grilled Chicken Breast	6.95
Small Filet Mignon	9.95
Fish n'chips	5.95
Hamburger	5.45

On the Side

Vegetable of the Day	2.50
House Salad	3.25
Cole Slaw	1.95
Rice Pilaf	1.95
French Fries	2.45
Baked Potato	1.75

Desserts

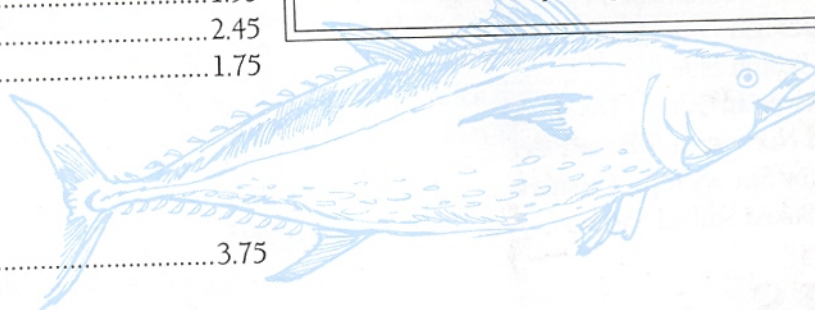
Apple Pie à la Mode	3.75
Hot Fudge Sundae	
with Ben & Jerry's Vanilla Ice Cream	3.50
Carrot Cake	3.50
Ben & Jerry's Vermont Ice Cream	2.75
Cheesecake	
(available plain or with crushed strawberries)	3.75
White Chocolate Mousse	4.95
Special Dessert of the Day	

Beverages

Soda: Pepsi, Diet Pepsi, Ginger Ale, Slice, <i>MOXIE</i> and Diet <i>MOXIE</i>	1.50
Milk	1.75
Coffee, Tea	1.25
Ice Tea	1.50
Perrier	1.85

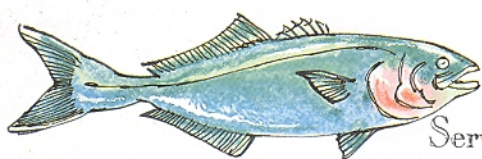
Specialty Coffee

Espresso	1.95
Cappuccino	2.75
Cappuccino Hemenway with Anisette and Hennessy Cognac	5.95



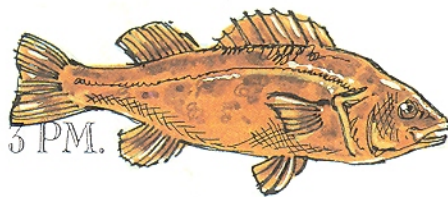
To complement
your dining experience,
we offer a premium
selection of domestic
and imported wines
by the glass, as well
as an extensive list
of bottled wines.





Luncheon

Served Monday - Saturday, 11:30 AM - 3 PM.



Today's Specials

1. Swordfish & Tenderloin Brochettes, grilled and served over rice pilaf with sweet & sour sauce8.95
2. Mississippi Farm-Raised Catfish, prepared cajun style and served with a spicy crabmeat mayonnaise8.95

Today's Catch

Includes rolls and butter, your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

Broiled Scrod, New Bedford	7.45
Grilled Coho Salmon, Seattle	9.45
Grilled Rainbow Trout, Idaho	8.45
Grilled Swordfish Steak, Nova Scotia	11.95
Broiled/Grilled Combination Plate: (Two types fish - our chef's choice)	8.95
Blackened Boston Blue Scrod	6.45
Grilled Norwegian Salmon Fillet	10.95
♥ Poached Norwegian Salmon Fillet	10.95
Broiled Digby Sea Scallops, Canada	8.95
Luncheon Baked Stuffed Shrimp	9.95

Fried Seafood

Includes cole slaw and french fries.

Fried Clam Luncheon Plate, Maryland	8.45
Fried Scallop Luncheon Plate, Canada	7.45
Fried Shrimp Luncheon Plate	7.95
Fish n' chips	5.75
Pan Fried Calamari with hot cherry peppers	7.95

Luncheon Salad Plates

Includes rolls and butter.

Lobster Salad Plate	11.95
Crabmeat Salad Plate (all leg meat)	9.95
Albacore White Tuna Salad Plate	6.95
Seafood Caesar Salad	9.95
Grilled Chicken Caesar Salad	7.95

♥ denotes Heart Healthy



Burgers - Steak - Chicken

Burgers include french fries and pickles. Steak and chicken items include your choice of baked potato, french fries, rice pilaf or today's fresh vegetable.

Basic Burger	5.45
Cheeseburger	5.75
Bacon Cheese Burger	5.95
Small Filet Mignon	8.95
Grilled Chicken Breast	5.75
♥ Grilled Skinless Breast of Chicken	5.75

Sandwiches - Combinations

Sandwiches include french fries or fruit cup.

Crab Salad Sandwich	10.95
Lobster Salad Sandwich	11.95
Albacore White Tuna Salad Sandwich	5.95
Grilled Chicken Breast Sandwich	5.75
House Salad and Baked Onion Soup	6.25
House Salad and Seafood or Clam Chowder	Cup 5.45 Bowl 5.95

Soups - Chowders

Hemenway's Seafood Chowder: Winner of the 1992 Great Chowder Cook-Off, Newport, Rhode Island

Hemenway's Clam Chowder	Cup 2.75	Bowl 3.25
Baked Onion Soup	Crock 3.75	

Pasta

Includes rolls and butter.

Linguini with Shrimp and Scallops	8.95
Linguini with Shrimp and Mussels	7.95
Luncheon Shrimp Scampi over Linguini	8.95

Donated By:
c + J Griffin 10/8/01